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FOR IMMEDIATE RELEASE

**Seduce Readers’ Senses, One Taste Bud At A Time:
 Micki Sannar’s Recipe For Success**

Cookbook author proves desserts can be heart-healthy and taste decadent

At this year’s Bookexpo America convention in New York City from May 29 - 31, cookbook author Micki Sannar plans to mix business with pleasure – by sharing free, freshly baked heart-healthy samples from her award-winning cookbook, *Olive Oil Desserts*. Her recipe for success? Entice attendees to try olive oil desserts, and win them over one taste bud at a time.

“No one can try these desserts and not be smitten,” says Sannar. “*Olive Oil Desserts* is the perfect way to satisfy your appetite for sinful decadence without the guilt!”

Chocolate Sin Cookie

½ cup	pure olive oil
1½ cups	granulated sugar
3	large eggs, beaten
3 Tablespoons	milk
2 teaspoons	pure vanilla extract
½ cup	unsweetened dark cocoa
2⅔ cups	flour
2 teaspoons	baking powder
¾ teaspoon	salt
¾ cups	granulated sugar
36	chocolate chunks

1. Preheat oven to 375°F. Lightly coat large cookie sheets with olive oil cooking spray.
2. In mixer bowl add olive oil, sugar, eggs, and milk. Mix until well blended.
3. Add vanilla and cocoa. Blend until smooth.
4. Add flour, baking powder and salt. Mix until well blended.
5. Drop by teaspoonfuls or by small size cookie scoop into powdered sugar and roll until coated. Place 3 per row (these cookies spread).
6. Bake for 7-10 minutes. Remove from oven and press a chunk of chocolate into the center of each cookie. Cool on wire racks and dive in!

Sannar and *Olive Oil Desserts* will be stirring things up at the Independent Book Publishers Association booth #2943, May 30 from 12:30-1:00 p.m. Show attendees can meet Sannar during the book signing and try her wares at the taste table. *Olive Oil Desserts* will also be displayed in the “new title showcase,” in the lobby of the Jacob K. Javits Center.

Olive Oil Desserts is the recipient of a Living Now Book Award, an award of recognition for enriching lives. If you can’t be there to sample Sannar’s morsels, become a convert to olive oil cooking with this cookie recipe from *Olive Oil Desserts*.

“I know these treats will knock peoples’ socks off, in addition to transforming their heart-health,” Sannar explains.

Micki Sannar has 20 years of experience in cooking and developing recipes. As an instructor of Nutritional Cuisine, Micki substitutes olive oil for unhealthy fats to make foods and desserts healthy – without sacrificing taste and texture.

To arrange an interview with Sannar, or for information on heart-healthy cooking, contact:

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